

It's Greek to Me: Shopping List

Topic: It's Greek to Me Cooking Class

Time: Saturday, March 13, 2021 01:00 PM Eastern Time

Join Zoom Meeting

<https://us02web.zoom.us/j/81845196209>

Shopping List:

- 1 1/2 pounds Yukon gold potatoes
- 1/2 cup extra virgin olive oil
- Few sprigs fresh rosemary
- Fresh dill
- Dried oregano
- 1-2 Persian cucumbers (about 6" in length)
- ½ a head of garlic (about 6 cloves)
- 6 ounces plain, full fat Greek yogurt
- 1 pound lamb chops on the bone (6-8 chops)
- 1 ½ cups chicken broth
- 3 lemons
- Extra virgin olive oil
- Salt and pepper

Equipment:

- Casserole dish
- Sautee Pan
- Box or cheese grater

We'll be making rosemary and garlic roasted lamb chops, lemon potatoes and tzatziki dip, the above ingredients will make enough for 2 servings. Both the lamb chops and potatoes will require marinating before cooking, so please build extra time into your prep for the class. The class itself will be about 1 1/2 – 2 hours.

For questions, email: Loren@Lo-go-cook.com